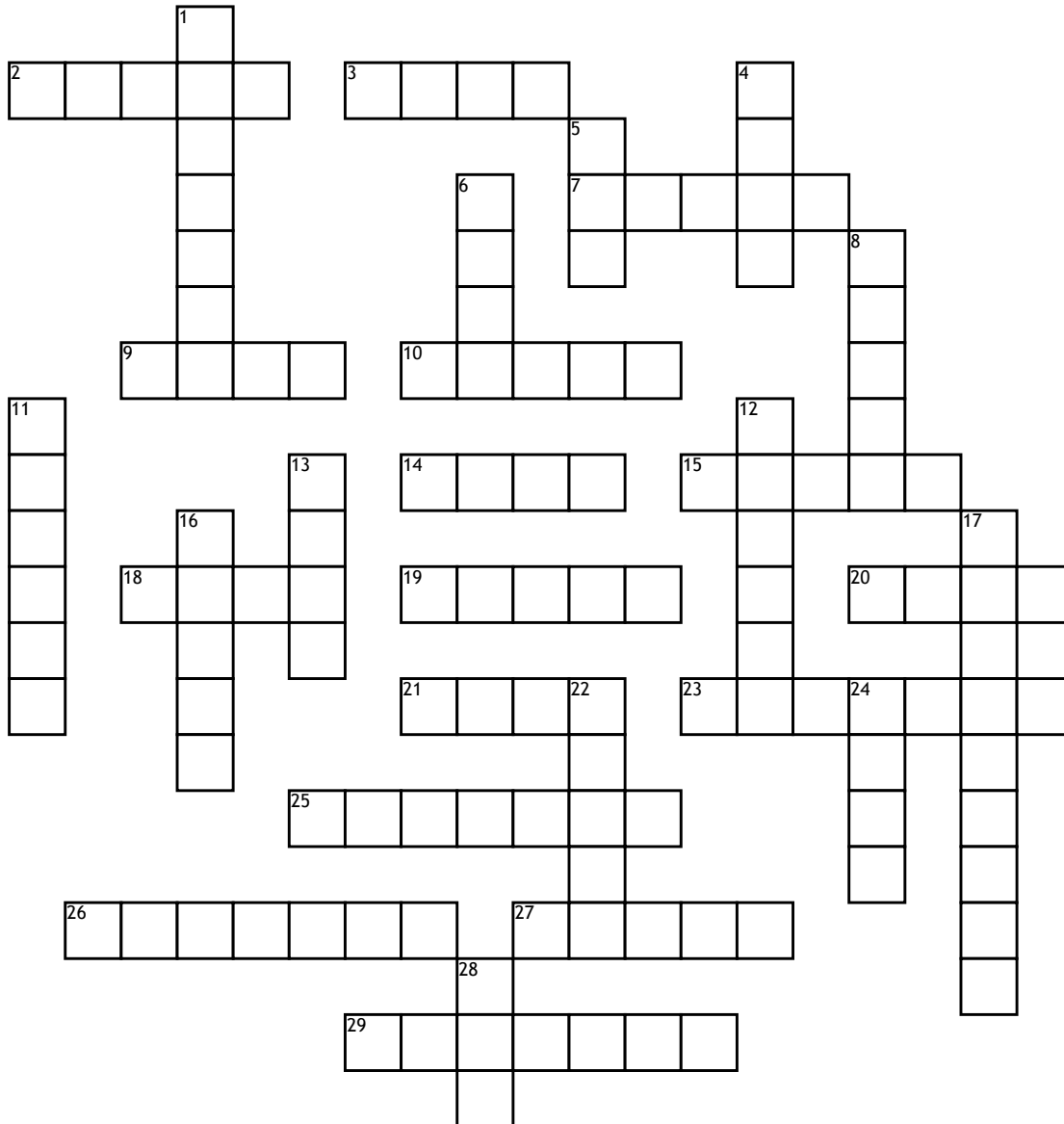


Name: _____

Date: _____

Kitchen terms found in a recipe



Across

- 2. Beat butter and sugar until smooth and fluffy
- 3. Cut into small squares
- 7. Way of cooking potatoes for a Sunday dinner
- 9. Cut into small pieces
- 10. Coat greased tins and shake off excess
- 14. Beat with a whisk to add air
- 15. Way of cooking cheese on toast
- 18. Flatten with rolling pin
- 19. Cooking food under pressure
- 20. Cook food in hot water

- 21. Gentle mix in figure of eight movement
- 23. Submerge food into hot oil
- 25. Heat oven beforehand
- 26. Method of thawing food from the freezer
- 27. Fold turn and press dough to make it elastic
- 29. Fast fried in a wok

Down

- 1. Decorate finished dish with this
- 4. Food is turned over using lift and drop
- 5. A way of cooking an egg for breakfast

- 6. Make a hole in dried ingredients where liquid is poured in
- 8. Place in fridge
- 11. Cook food in liquid not quite boiling
- 12. Spread sides and bottom of dish to prevent sticking
- 13. Heat until liquify
- 16. Another way of cooking eggs
- 17. A machine used to quickly heat up food
- 22. Pour off liquid
- 24. Peel outers skin of fruit or veg
- 28. Take out seeds